

# FIRE-ROASTED TOMATO CHILI CON CARNE



## Fire-Roasted Tomato Chili con Carne

Active time: 40 minutes

Start to finish: 8¾ to 9¾ hours

Servings: 6

To get the rich, earthy flavor of whole dried chilies without having to toast, soak and puree them, we use ancho chili powder, which is pure ancho chilies pulverized to a fine consistency. If you can't find ancho chili powder, increase the regular chili powder (which is a blend of ground chilies and other spices and herbs) to ⅓ cup. We thicken our chili with crushed tortilla chips. The easiest way to crush them is to place them in a zip-close bag, seal the bag and roll with a rolling pin until the chips are finely crushed. Serve the chili with shredded cheddar cheese, pickled jalapeños, sour cream, chopped cilantro and hot sauce, if desired.

**Don't be shy about trimming the beef.** Chuck is a fat-rich cut, so removing as much fat as possible before cooking helps prevent the chili from becoming greasy. Also, don't drain the tomatoes before use; their liquid is needed for proper pressure cooking.

### INGREDIENTS:

3 tablespoons ancho chili powder  
2 tablespoons chili powder  
2 tablespoons packed brown sugar  
2 tablespoons ground cumin  
1 tablespoon dried oregano  
Kosher salt  
4 pounds boneless beef chuck roast, trimmed and cut into 1- to 1½-inch chunks  
3 tablespoons grapeseed or other neutral oil  
1 large yellow onion, finely chopped  
6 medium garlic cloves, finely chopped  
3 tablespoons tomato paste  
14½-ounce can diced fire-roasted tomatoes  
4 chipotle chilies in adobo sauce, finely chopped, plus 3 tablespoons adobo sauce  
3 ounces (2 cups) tortilla chips, finely crushed (about 1 cup; see headnote)

**In a large bowl**, stir together both chili powders, the sugar, cumin, oregano and 1 teaspoon salt. Add the beef and toss to coat. On a 6-quart Instant Pot, select More/High Sauté. Add the oil and heat until shimmering. Add the onion and cook, stirring occasionally, until lightly browned, about 5 minutes. Add the garlic and cook, stirring, until fragrant, about 30 seconds. Add the tomato paste and cook, stirring, until the paste is browned, about 3 minutes. Stir in the tomatoes with juices, chipotle chilies with sauce and 1 cup water, scraping up any browned bits. Stir in the beef, then distribute in an even layer.

**With the pot still on More/High Sauté**, bring the mixture to a boil. Press Cancel, lock the lid in place and move the pressure valve to Venting. Select Slow Cook and set the temperature to More/High. Set the cooking time for 8 to 9 hours; the chili is done when a skewer inserted into a piece of beef meets no resistance. Press Cancel, then carefully open the pot.

**Using a large spoon**, skim off and discard the fat from the surface of the cooking liquid. Stir the crushed tortilla chips into the chili. Select More/High Sauté and cook, stirring occasionally, until the chili is lightly thickened, about 5 minutes. Press Cancel to turn off the pot. Let stand for 10 minutes, then taste and season with salt.